



ENTREES

Chicken liver pâté 14

Cognac, cherry compote, garlic,
herb Provençal, sourdough bread

Coconut chèvre or Burrata 15

confit cherry tomatoes, sunflower pesto,
balsamic, rosé salt

King prawns on ice 17

cocktail sauce, lemon

Organic beef Tartar 17

Dijon, capers, shallot, cornichons, egg yolk,
chives-mayo

Rösti potato 22

cold smoked salmon, trout mousse,
white fish roe, crème fraise, shallot, dill

MAINS

Endive Caesar 18

anchovy, parmesan, radish, lime, avocado,
cherry tomatoes, croutons
smoked salmon or grilled chicken +8

Grilled octopus Niçoise 24

spinach, cavolo nero, artichoke,
radish, organic egg, yuzu, dijon

Vif d'Etampes pumpkin 22

Saint Agur, spinach, leek,
béchamel, zucchini, nutmeg

Saffron risotto 24

pumpkin, avocado, pistachio, sunflower,
blood orange, lime

Royale burger 26

brioche, cheddar, onion, pickles,
bacon-dijonnaise, lettuce, pommes frites

Pan-fried white fish 32

spinach, cherry tomatoes, garlic
butter, capers, beurre blanc, chervil

Pan-fried duck 32

demi glacé sauce, cherry confit,
haricots verts, gratin dauphinoise

Lobster linguine 36

mussels, shrimp, cherry tomatoes, lemon,
chives, sea asparagus

Coeur de filet 44

pepper jus, béarnaise, pommes frites



SIDES & SHARES

Chéri boulangerie bread & butter 3

Gratin Dauphinoise 6

Pommes frites, dill, mayo 10

Sautéed spinach, butter, garlic 9

Organic farm greens, yuzu, miso, truffle 9

Grilled broccolini, béarnaise 10



PÂTISSERIE

Seasonal ice cream or sorbet 6

Crème brûlée 14

vanilla, orange, seasonal sorbet

Chocolate fondant 15

basil ice cream, pistachios

Pavlova 16

Chantilly, berry sorbet, coconut crumble



CHÉRI